Easy Coconut Milk Pudding Recipe

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A smooth, creamy and delicious coconut milk pudding that is simple to prepare and perfect for sharing.

Ingredients

- **650 g** full-cream milk
- **100 g** thickened cream
- **50 g** white sugar
- **10 g** gelatine powder
- **50 g** cold water
- **Optional:** Fine desiccated coconut, for topping

Method

1. **Combine the dairy ingredients:** Add the full-cream milk, thickened cream and white sugar to a medium-to-large metal mixing bowl. Stir gently to combine.
2. **Prepare the gelatine:** Pour **50 g of cold water** into a separate cup.
3. While gently stirring the water with a fork, gradually sprinkle in the **10 g of gelatine powder**.
4. Continue stirring until the gelatine is evenly mixed and there are no obvious patches of dry powder.
5. **Heat the milk mixture:** Place the metal mixing bowl over medium heat and gently warm the mixture, stirring occasionally.

6. **Add the gelatine:** Carefully pour the prepared gelatine mixture into the warm milk mixture while stirring.
7. Continue stirring until the mixture is completely smooth and no lumps remain. **Do not allow the mixture to boil or produce smoke.** If it becomes excessively hot or starts producing smoke, immediately remove it from the heat and allow it to cool.
8. Remove from the heat and set aside to cool for approximately **5 minutes**.
9. Carefully pour the mixture into a pudding mold or suitable container.
10. Cover and refrigerate for **at least 12 hours or overnight**, until completely set.
11. Once the pudding has set, sprinkle with fine desiccated coconut if desired. Cut into portions and serve.
12. **Enjoy your creamy homemade coconut milk pudding!**